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(74) Agents: GRANADOS, Patricia, D. et al.; Heller Ehrman White & McCullie LLP, Suitee 300, 1666 K Street, N.W., Washington, DC 20006-1228 (US).

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(71) Applicant (*for all designated States except US*): BARIA-TRIX PRODUCTS INTERNATIONAL, INC. [CA/CA]; 1125, 50th Avenue, Lachine, Québec H8T 3P3 (CA).

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(72) Inventors; and

Published:

(75) Inventors/Applicants (*for US only*): SAULT, Frances [CA/CA]; 1785 Lakeshore Drive, Dorval, Québec H9S 2E9 (CA). JONES, Dennis [CA/US]; 866 Ridgefield Road, Shelburne, VT 05482 (US).

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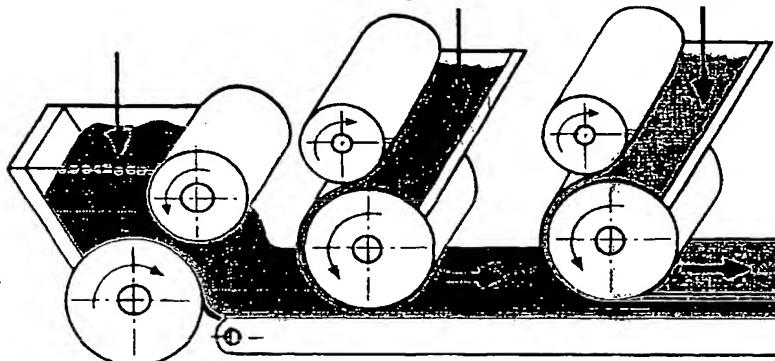
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(54) Title: NOVEL FRUIT FILLINGS, METHODS FOR THEIR MANUFACTURE AND THEIR USE IN NUTRITIONAL PRODUCTS

Primary hopper
and slabforming
drums for making
base layer.

Secondary hopper
and slabforming
drums for making
and applying
second layer

Optional hoppers
and slabforming
drums for making
and applying
further layers



Conveyer belt to take layered slab through
cooling tunnel and slitter

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(57) Abstract: A fruit filling containing pureed fruit and wheat gluten is described. A nutritional bar comprising such fruit filling also is described. Methods of producing the fruit filling and bar also are described.